

Entree

- 1. Onion Bhaji** (2 pieces) **9.00**
Chick pea flour battered onion rings
- 2. Vegetable Samosa** (2 pieces) **9.00**
Deep fried crispy pastry pockets stuffed with savoury potato and pea filling
- 3. Chicken Tikka** (5 pieces) **15.00**
Boneless chicken marinated overnight in a blend of aromatic herbs and charred in tandoor
- 4. Barah Kebab** (3 pieces) **25.00**
Succulent lamb cutlets soaked in chef's special marination and charred in tandoor
- 5. Tandoori Prawns** (6 prawns) **20.00**
Prawns marinated in tandoori spice mix skewered and cooked in tandoori oven

Vegetarian

(V = can be made vegan)

- 6. Daal Makhani (V) (C)** **21.90**
Mix of lentils and beans soaked overnight and simmered in its own juice extracts and finished with a touch of cream
- 7. Aloo Gobi (V)** **21.90**
The name say's it all in this dish it's a North Indian dish made up of Aloo (potato) and Gobi (Cauliflower)
- 8. Navratan Korma (V, C)** **21.90**
Beautiful combination of nine different (Navratan) vegetables put together in a cashew sauce
- 9. Eggplant Curry (V) (C)** **21.90**
Eggplant, and few pieces of potatoes for taste, cooked in tomato and onion sauce
- 10. Palak Paneer** **22.90**
Indian cottage cheese cubes cooked in spinach puree and authentic blend of spices

Spice Guide:  Mild  Medium  Hot **C:** Contains Cream

- 11. Paneer Tikka Masala** **22.90**
Indian style double pressed cottage cheese cooked in tikka sauce and vegetables

Beef

- 12. Beef Madras** **24.90**
Beef cooked with strong flavours of mustard, curry leaves and finished with coconut milk
- 13. Beef Vindaloo** **24.90**
Diced lean beef cooked with spicy garlic, chilli and vinegar paste in Goan style
- 14. Beef Korma** **24.90** (C)
Beef braised in creamy cashew sauce and korma spices
- 15. Beef Lasooni Masala** **24.90**
Garlic flavoured sauteed beef in curry sauce
- 16. Kerala Beef Fry** **24.90**
Beef sauteed with curry leaves and freshly ground black pepper and Indian masala

Chicken

(All chicken dishes are boneless)

- 17. Butter Chicken** **24.90** (C)
Succulent marinated chicken cooked in tandoor and simmered in silky butter and tomato sauce
- 18. Chicken Tikka Masala** **24.90**
Chicken marinated, cooked in tandoor and sauteed in Tikka masala
- 19. Mango Chicken** **24.90** (C)
Simmered in creamy mild mango sauce
- 20. Chicken Madras** **24.90**
Filletts of chicken cooked in South Indian style tempered with mustard seeds and curry leaves

Spice Guide:  Mild  Medium  Hot **C:** Contains Cream

- 21. Chicken Korma** **24.90** (C)
Chicken braised in creamy cashew sauce and spices
- 22. Chicken Vindaloo** **24.90**
Chicken cooked with spicy garlic, chilli and vinegar paste in Goan style
- 23. Chicken Jalfrezi** **24.90** (C)
Chicken with vegetables in spicy tomato gravy onion and tomato gravy and finished with cream

Lamb

- 24. Lamb Rogan Josh** **26.90**
Famous lamb curry dish blended with delicate spices, hailing from Kashmir in India
- 25. Saag Lamb** **26.90**
Tender lamb simmered in spinach puree and authentic combination of spices
- 26. Lamb Vindaloo** **26.90**
Goan special for hot spicy food lovers
- 27. Lamb Lasooni** **26.90**
Lamb cooked in hot and spicy sauce with garlic
- 28. Lamb Madras** **26.90**
Lamb cooked in South Indian style tempered with mustard seeds and curry leaves
- 29. Lamb Korma** **26.90** (C)
Lamb braised in creamy cashew sauce

Spice Guide:  Mild  Medium  Hot **C:** Contains Cream

Sea Food Symphony

- 30. Coconut Fish Curry**))) **26.90**
Fish cooked in creamy coconut sauce with a blend of delicate spices and curry leaves
- 31. Fish Malabar**))) (C) **26.90**
Malabari fish curry famous for the rich and creamy gravy based on nuts
- 32. Prawn Balti**))) **26.90**
Prawns simmered in chef's special blend of sauces
- 33. Garlic Prawn Masala**))) **26.90**
Prawns cooked in fresh garlic flavoured tangy sauce

Rice

- 34. Saffron Rice** **7.50**
Steamed basmati rice with saffron colour
- 35. Pea's Pulao** **8.90**
Basmati rice sauteed with fresh garden green peas
- 36. Mushroom Rice** **8.90**
Basmati rice sautéed with onions and mushrooms
- 37. Coconut Rice** **8.90**
Basmati rice tempered with curry leaves, herbs and finished with a dash of coconut cream
- 38. Kashmiri Rice (C)** **9.50**
Basmati rice cooked with nuts and spices finished with a hint of cream

Biryani (Chef's Special)

A famous South Indian flavoured and aromatic rice dish comes with a choice of vegetables, beef, chicken or lamb and served with raita

- 39. Vegetable**)) **26.90**
- 40. Chicken**)) **27.90**
- 41. Beef**)) **27.90**
- 42. Lamb**)) **29.90**

Spice Guide:) Mild)) Medium))) Hot

C: Contains Cream

Indian Breads

- 43. Plain Naan (V)** **4.90**
- 44. Butter Naan** **5.50**
Brushed with clarified butter as soon as it is removed from the tandoor
- 45. Garlic Naan (V)** **5.50**
Brushed with cooked garlic
- 46. Cheese Naan** **7.50**
Stuffed with mozzarella and cheddar cheese
- 47. Cheese & Garlic Naan** **7.90**
Stuffed with mozzarella, cheddar cheese and brushed with cooked garlic

Side Dish

- 48. Mix Pickle** **3.50**
Mix of vegetables pickled in combination of vinegar, lemon juice, salt and spices
- 49. Choice of Chutney's** **3.50**
Mango, mint or tamarind
- 50. Raita** **5.00**
Finely chopped cucumber, onion and blend of spices and herbs with homemade yoghurt
- 51. Pappdums (5)** **5.00**

Desserts

- 52. Gulab Jamun (3 pieces)** **7.50**
Milk powder dumpling fried in oil and soaked in sugar syrup
- 53. Mango Lassi** **8.90**
Fresh mango blended with homemade yogurt and sprinkled with dry nuts
- 54. Mango Kulfi** **10.00**
Indian version of homemade ice cream made with fresh mangoes, milk, saffron & mango pulp
- 55. Pista Kulfi** **10.00**
Indian version of homemade ice cream made with pistachios, milk & cream

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